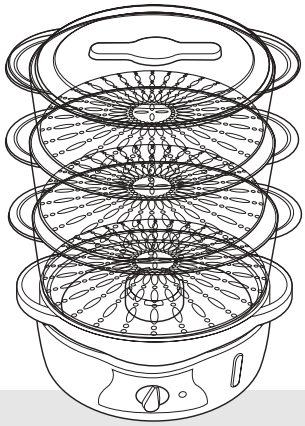
8388 Health Steamer ib 6 24/03/2003 16:57 Page 1

morphy richards®

3-tier health steamer

Please read and keep these instructions



UK
Helpline 0870 060 2612
Replacement parts 0870 167 6643
Ireland
1800 409119

getting the best from your new steamer...

- For recipes, refer to the recipe book in the carton

2year guarantee

CE

www.morphyrichards.co.uk

Important safety instructions

The use of any electrical appliance requires following common sense safety rules.

Primarily there is danger of personal injury and secondly danger of damage to the appliance and property. These are indicated in the instructions text by the following two conventions:

WARNING: Danger of personal injury

IMPORTANT: Damage to the appliance

In addition we offer the following essential safety advice.

Your safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers as hot steam will escape.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, or electrical or mechanical adjustment.
- Do not fill above the maximum level. If the steamer is overfilled, boiling water may be ejected which can scald.

Location

- Ensure that this appliance is situated out of the reach of children.
- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the steamer when in use.
- Do not use outdoors.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

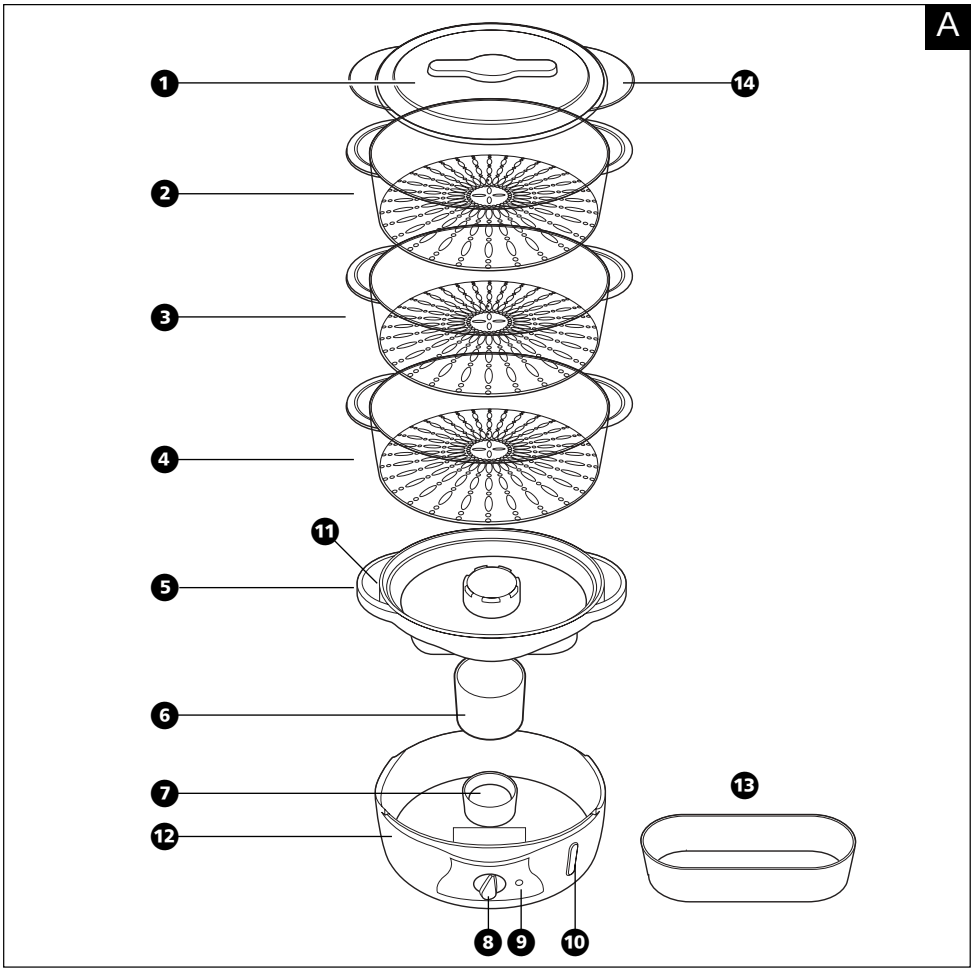
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Extreme caution must be used when moving the cooker when containing hot food, water, or other hot liquids.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Never use the cooker to boil acid or alkaline foodstuff. Do not leave it in a damp and corrosive environment.
- Do not switch the steamer on unless it contains at least 1 cup of water, otherwise the steamer may be damaged.
- Aways make sure the water does not fall below the minimum level.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

For appliances supplied with fitted plug

If the socket outlets in your home are not suitable for the plug supplied with this



appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Should the fuse in the 13A plug require changing, a 13A BS 1362 fuse must be fitted.

WARNING: The protrusion on top of the cover is for decoration only, the cover handles are at the sides as indicated by ⑭.

Features

1. Cover
2. Top bowl
3. Middle bowl
4. Bottom bowl
5. Drip tray
6. Mantle
7. Heater
8. 60 minute timer
9. Indicator light
10. Water level gauge
11. Add water hole
12. Main unit/water reservoir
13. Rice tray
14. Cover handle

Before use

Before using your steamer for the first time, wash all the parts except the main unit.

Using

1 Fill the water reservoir to the maximum level with pure water.
- Do not use broth or other liquids. Do not add anything to the water in the reservoir. The system is designed for use with cold water only, do not use hot water.

2 Put the mantle around the heater.
3 Fit the drip tray. The drip tray is used to collect juices so they can be used for gravies, sauces, soup, stock, etc.
4 Place food into the steaming bowls. According to the amount and kinds of food to be cooked, you can use one, two or three bowls as they stack up on the top of each other.
5 Place the lid on the upper steaming bowl.
6 Plug into the electrical socket.
7 Refer to the cooking guide and set the timer for the desired cooking time, the on/off light will glow. Steaming will begin.
8 After the set time the on/off light will go out, the bell will ring and the steamer will switch off automatically. Using oven gloves or a cloth promptly remove the steaming bowls.
- Do not remove the drip tray until it has cooled completely.
- Do not let the water level go below the minimum mark.

Configurations

Single bowl

Use one bowl for steaming one type of food such as peeled potatoes. Take care to arrange the food so that some of the holes in the bottom of the bowl remain clear, allowing proper steam flow.

Two bowls

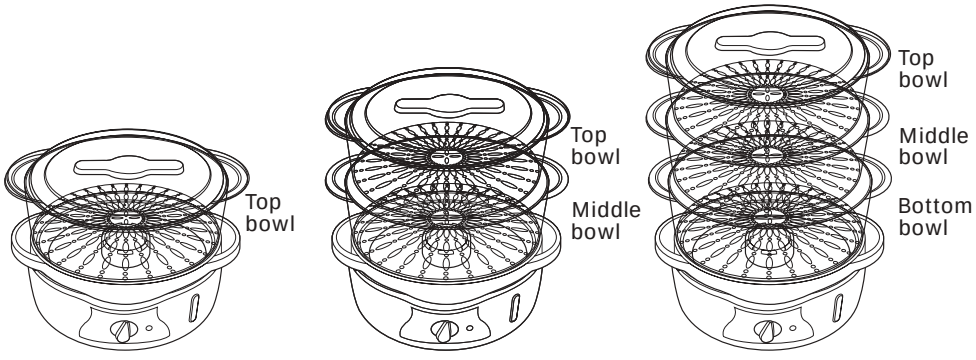
Always place the largest pieces of food with the longest cooking time in the lower steaming bowl. Place different foods in the upper and lower bowls, but as condensation will drip from the upper bowl be sure the flavours compliment each other.

If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from raw or partially cooked meat cannot drip onto other foods.

Three bowls

Always place the largest pieces of food with the longest cooking time in the lower steaming bowl.

Steaming times for food in the upper bowl are usually slightly longer so allow an extra 3-5 minutes due to a large volume of food being cooked and due to extra time being needed to reach temperature.



If foods with different cooking times are being steamed start the food with the longest cooking time in the lower bowl. If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from raw or partially cooked meat cannot drip onto other foods.

Refilling the reservoir

If steaming for a long period it may be necessary to add extra water.

Fill with water through the 'add water hole' by using a suitable filling jug.

- Do not let the water level go below the minimum mark.

Cooking rice

The steamer comes with a container that allows you to cook rice to perfection**.**

1 Add rice and water to the rice bowl in equal proportions.

2 Place rice bowl with rice and water into a steaming tray.

3 Proceed as described previously for steaming.

Useful hints and tips

- Always ensure meat is placed below other food types.
- Steaming times stated in the cooking guide are only a guide. Times may vary depending on the size of the food pieces, spacing of the food in the steamer bowl, quantity of food, freshness of food and personal preference. As you become familiar with the steamer, adjust the cooking times as necessary.
- A single bowl of food steams faster than with 2 or 3 bowls in use. Therefore, the cooking time for a larger quantity of food will be longer.
- For best results, be sure pieces of food are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
- Do not crowd food in steaming bowl or rice bowl. Arrange the food with spaces between pieces to allow for maximum steam flow.
- Always use the drip tray to prevent drips splashing.
- Never steam meat, poultry or seafood from frozen. Always completely thaw first.

Cooking guide

- The cooking times shown below are only a guide and should be adjusted accordingly to suit your tastes.
- Times shown are based on foods being cooked in the lower steaming bowl. Foods in the upper steaming bowl may take slightly longer.
- While the majority of foods cook in much less than 60 minutes, longer cooking times may require adding additional water to the water reservoir. Follow refill instructions. Remember to reset the timer as the steamer will switch off when the timer runs out.

Food type	Bottom bowl	Middle bowl	Top bowl
Rice	25-30 mins	30-35 mins	35-40 mins
Fish	8-10 mins	10-15 mins	15-18 mins
Poultry	25-28 mins	28-30 mins	35-35 mins
Vegetables	15-30 mins	18-30 mins	18-35 mins
Eggs	18 mins	18-20 mins	20-25 mins

Care and cleaning

WARNING: Allow steamer to cool before washing. Turn timer to off and unplug from mains socket.

Bowls, lid and drip tray

The bowls, lid and drip tray may be washed in a dishwasher (top rack only). Alternatively, wash in hot soapy water, rinse and dry thoroughly. Prolonged dishwasher use could discolour these parts.

Steamer base

The steamer base may be wiped with a clean damp cloth. Wipe dry with a soft cloth. Do not place in a dishwasher as it may get damaged.

Do not use abrasive cleaners to clean any part of the steamer.

WARNING: Do not immerse the steamer base, cord or plug in water or in any other liquid.

Descaling

Occasionally, you may need to remove mineral deposits (known as descaling) from the steaming system. This is normal and will depend on the degree of hardness of the water in your area. If you notice a slowing in steam production or a lengthening of steaming times, you should descale the steaming system.

1. Fill the water reservoir half full with clear, white vinegar.
2. Place the drip tray, lower steaming bowl and lid onto the steamer base.
3. Set the timer for 25 minutes to begin steaming. Allow the steamer to operate until the bell rings.
4. Allow the steamer to cool completely.
5. Empty the vinegar from the drip tray.
6. Empty any remaining vinegar in the water reservoir.
7. Rinse the water reservoir several times with cold water.
8. Allow all parts to dry completely before storing.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely to be able to help than the store from where you bought the product.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product;
- Model number as shown on the underside of the appliance;
- Serial number as shown on the underside of the product.

Two-year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-5), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the 2-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
2 The appliance has been used on a voltage supply other than that stamped on the products.
3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
4 Where the appliance has been used for hire purposes or non-domestic use.
5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

8388 Health Steamer ib 6 24/03/2003 16:57 Page 8

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

The After Sales Division,
Morphy Richards Ltd, Mexborough,
South Yorkshire, England, S64 8AJ

Helpline (office hours)
UK (local rate) 08450 777700
Republic of Ireland 1800 409119

448/8133/01 Rev 4 3/03